



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

KALIM M. BEG
BROWN DEER AMOCO
9026 W BROWN DEER RD
MILWAUKEE, WI

10/28/2009

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-304.11	Food equipment must be clean and sanitized before used with food. The cappiccino machine is very dirty and needs to be properly cleaned and sanitized at least once in a 24 hr peroid of time.	10/28/2009
3-701.11	Food that is unsafe, adulterated or not from an approved source must be discarded. Several chugs of milk were found past experation. they were removed on sight.	10/28/2009
4-501.115	Detergent-sanitizers used in the sanitizing procedure must be the same as used in the washing step. There is no sanitizer being used to properly clean equipment. Provide a test kit to properly adjust the strength of sanitizer to no more than 100 PPM of chlorine in the sanitizer compartment of the 4 X sink.	10/28/2009
5-202.11	Properly repair plumbing. The 4x sink was to cluttered to properly use and the drain for sink #1 leaks. All 4 sinks must accessable for proper cleaning of equipment.	10/28/2009

Notes:

On 10/28/2009, I served these orders upon KALIM M. BEG by leaving this report with

Inspector Signature (Inspector ID:71)

Operator Signature